

## Pumpkin soufflé with gorgonzola cream

---

Soft and delicate, pumpkin soufflé is a refined appetizer, perfect for winter.  
Small delis to taste still hot with a cream of gorgonzola.



1h30'



4 people

### Ingredients

48 gr Roasted Pumpkin  
32 cl Milk  
32 gr Butter  
24 gr Flour  
24 gr Egg Yolk  
36 gr Egg White  
60 gr Gorgonzola cheese  
40 gr Single cream  
Salt a.r.  
4 Ramequins

## Procedure for cook the pumpkin

Wash and cut into quarters a pumpkin of Delica variety.  
Peel off the seeds, arrange the pumpkin pieces in the pan and roast.  
When cooked, remove the rind, mash the pulp and weigh.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	150°	50'	/	10%	V4	/

## Procedure for the soufflé

Put the pumpkin pulp in a saucepan together with the milk, butter and salt, stirring constantly until boiling.  
Remove the saucepan from the heat and incorporate the flour being careful not to create lumps.  
Put the saucepan on the stove and cook the mixture for a few minutes, stirring until it begins to stick.  
Allow the mixture to cool and in the meantime whisk the egg whites into the planetary mixer.  
When the dough is warm, incorporate the egg yolks one at a time and gently add the previously whipped egg whites paying attention to mix from bottom to top.  
Grease the ramequins and pour the mixture paying attention to fill them up to half.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	170°	18'	/	0%	V2	/

## Procedure to make the gorgonzola cream

Put the Gorgonzola cheese and the single cream in a vacuum cooking bag and cook by turning the bag from time to time.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	75°	30'	/	100%	V3	/

## Chef tips

Serve the ramequins in a flat plate, using a lace or a doily to avoid slipping.  
Pour the gorgonzola cream in a small bowl or in a gravy boat to accompany soufflés.  
It is recommended to serve them immediately after leaving the oven to prevent deflation.